

All Different Sorts of Lemonade Recipes

The Story of Success With Lemons

by Jasper G., 3rd grade

I started by going to allrecipes.com. I chose three recipes, went home, and made them with help from my mom. “I’m just saying these recipes are not as easy as taking a top off a jar.” So the next publishing class I brought the lemonade for a refreshing snack\survey. Lemonade “A” was cherry lemonade (I changed the Cherry Lemonade recipe a little). Anyway, Ginger Lemonade was lemonade “B” and Best Lemonade Ever “or so it is called” is lemonade “C”. Then, I put the results on a chart. And, I started writing what you’re reading now.

Good	OK	bad
A		I
B		II
C		I

Lemonade Quotes

by...three publishing staff members

"Love the A."

"B was my favorite . I love ginger."

"My name is William!! B is sweet. Wow!!"



Best Ever Lemonade

- 1 3/4 cups white sugar
- 8 cups water
- 1 1/2 cups lemon juice

DIRECTIONS

1. In a small saucepan, combine sugar and 1 cup water. Bring to boil and stir to dissolve sugar. Allow to cool to room temperature, then cover and refrigerate until chilled.
2. Remove seeds from lemon juice, but leave pulp. In pitcher, stir together chilled syrup, lemon juice and remaining 7 cups water.

Ginger Lemonade

- 3 cups white sugar
- 4 quarts water
- 14 slices fresh ginger root
- 4 cups fresh lemon juice
- 2 lemons, sliced

DIRECTIONS

1. In an 8-quart saucepan combine sugar, water and ginger root. Heat to boiling, stirring occasionally. Remove from heat.
2. Stir in lemon juice. Cool 15 minutes. Remove ginger. Refrigerate lemonade at least 1 hour, or until chilled.
3. Serve over ice, and garnish with lemon slices.

Cherry Lemonade

- 6 fluid oz lemon juice, fresh squeezed
- 4 tablespoons confectioners' sugar
- 24 fluid oz water
- 4 fluid oz cherry juice concentrate

DIRECTIONS

1. Combine the lemon juice and the sugar. Stir to dissolve. Add the water and cherry juice concentrate and stir. Serve over ice.